

STANDARD CHINESE

A Modular Approach

OPTIONAL MODULES:

- Restaurant
- Hotel
- Post Office and
Telephone
- Car

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PREFACE

Standard Chinese: A Modular Approach originated in an interagency conference held at the Foreign Service Institute in August 1973 to address the need generally felt in the U.S. Government language training community for improving and updating Chinese materials to reflect current usage in Beijing and Taipei.

The conference resolved to develop materials which were flexible enough in form and content to meet the requirements of a wide range of government agencies and academic institutions.

A Project Board was established consisting of representatives of the Central Intelligence Agency Language Learning Center, the Defense Language Institute, the State Department's Foreign Service Institute, the Cryptologic School of the National Security Agency, and the U.S. Office of Education, later joined by the Canadian Forces Foreign Language School. The representatives have included Arthur T. McNeill, John Hopkins, John Boag, and Hugh Clayton (CIA); Colonel John F. Elder III, Joseph C. Hutchinson, Ivy Gibian, Major Bernard Muller-Thym, and Colonel Roland W. Flemming (DLI); James R. Frith and John B. Ratliff III (FSI); Kazuo Shitama (NSA); Richard T. Thompson and Julia Petrov (OE); and Lieutenant Colonel George Kozoriz (CFFLS).

The Project Board set up the Chinese Core Curriculum Project in 1974 in space provided at the Foreign Service Institute. Each of the six U.S. and Canadian government agencies provided funds and other assistance.

Gerard P. Kok was appointed project coordinator, and a planning council was formed consisting of Mr. Kok, Frances Li of the Defense Language Institute, Patricia O'Connor of the University of Texas, Earl M. Rickerson of the Language Learning Center, and James Wrenn of Brown University. In the fall of 1977, Lucille A. Barale was appointed deputy project coordinator. David W. Dellinger of the Language Learning Center and Charles R. Sheehan of the Foreign Service Institute also served on the planning council and contributed material to the project. The planning council drew up the original overall design for the materials and met regularly to review their development.

Writers for the first half of the materials were John H. T. Harvey, Lucille A. Barale, and Roberta S. Barry, who worked in close cooperation with the planning council and with the Chinese staff of the Foreign Service Institute. Mr. Harvey developed the instructional formats of the comprehension and production self-study materials, and also designed the communication-based classroom activities and wrote the teacher's guides. Ms. Barale and Ms. Barry wrote the tape scripts and the student text. From 1978 until the project's completion, writers for the course were Ms. Barale and Thomas E. Madden. They revised the field-test editions of the first six core modules and accompanying optional modules, and produced the materials subsequent to Module 6.

All Chinese language material was prepared or selected by Chuan Ouyang Chao, Yunhui Chao, Ying-chih Chen, Hsiao-jung Chi, Eva Diao, Jan Hu, and Tsung-mi Li, assisted for part of the time by Leslie L. H. Chang, Chieh-fang Ou Lee, Ying-ming Chen, and Joseph Yu Hsu Wang. Anna Affholder, Mei-li Chen, and Henry Khuo helped in the preparation of a preliminary corpus of dialogues.

Administrative assistance was provided at various times by Joseph Abraham, Vincent Basciano, Lisa A. Bowden, Jill W. Ellis, Donna Fong, Judith J. Kieda, Renee T. C. Liang, Susan C. Pola, Peggy Ann Spitzer, and Kathleen Strype.

The production of tape recordings was directed by Jose M. Ramirez of the Foreign Service Institute Recording Studio. The Chinese script was voiced by Mr. Chang, Ms. Chao, Ms. Chen, Mr. Chen, Ms. Diao, Ms. Hu, Mr. Khuo, and Mr. Li. The English script was read by Ms. Barale, Ms. Barry, Mr. Basciano, Ms. Ellis, Mr. Madden, Ms. Pola, and Ms. Strype.

The graphics were originally produced by John McClelland of the Foreign Service Institute Audio-Visual staff, under the general supervision of Joseph A. Sadote, unit chief.

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James R. Frith, Chairman
Chinese Core Curriculum Project Board

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How to Study an Optional-Module Tape

The format of the optional modules is quite different from the format of the core modules, although both focus on what you need to know to deal with particular practical situations.

Each tape of an optional module is roughly equivalent to the five different tapes of a core-module unit, in the sense, at least, that it is intended as a self-contained presentation of a set of words and structures. Actually, however, an optional-module tape is closer to a combination of the C-1 and P-1 tapes of a core-module unit with almost all explanations left in the notes. Moreover, an optional-module tape introduces considerably more vocabulary than a core-module unit.

Each tape is divided into several parts. Each part introduces words and sentences, some of them for comprehension only, next reviews all production items, and then reviews comprehension in extended dialogues.

You may have found that you could work through the C-1 and P-1 tapes of a core-module unit a single time each, perhaps going back over a few sections once or twice. You are almost sure to find, however, that you need to work through an optional-module tape more than once, perhaps frequently backing up and frequently stopping to read the Notes.

When a new word or sentence is introduced, there is a pause on the tape before you hear the Chinese. On your first time through the tape, you may use this pause to glance at the word or sentence in the Reference List. On your next time through the tape, you may use it to try to say the Chinese, using the Chinese after the pause as a confirmation.

In the dialogues at the end of each part, there are very short pauses between sentences. These should be just long enough for you to stop and start the tape without missing anything. Stop the tape whenever you want to think over the previous sentence or try to translate it.

RST, Objectives

Objectives

General

The purpose of the Restaurant Module (RST) is to acquaint you with Chinese cuisine and eating customs and to provide you with the linguistic skills you need to be able to order food in a restaurant or to dine at home.

Before starting the Restaurant Module, Unit 1, you should have at least completed the Money Module; and before starting Restaurant Module, Unit 2, you should have at least completed Meeting Module, Unit 4.

Specific

When you have finished this module, you should be able to:

1. Name four foods or dishes suitable as a snack or as an in-between meal.
2. Name four dishes in Chinese you might order for dinner.
3. Name 5 types of meat, fish or fowl.
4. Translate the names of 10 Chinese dishes (either soups, main courses, or desserts) into English.
5. List the food which accompanies various main courses: rice, noodles, pancakes, steamed bread, flower rolls.
6. Order a Western-style breakfast.
7. Order one of the "fixed meals" offered in small restaurants.
8. Order Mongolian Barbecue or Mongolian Hot Pot.
9. Discuss with a friend what to order for a snack.
10. Ask for a menu and for help in reading it. Discuss with the waiter or waitress what the various dishes are. Ask for suggestions in ordering the meal.
11. Comment on the meal: how the dishes were made, which were most pleasing, and when you've had enough.

RST, Objectives

12. Ask for the check and ask to have the tip figured into the total.
13. Call to make reservations for a dinner party. Discuss the menu and cost of the dinner.
14. List the different types of courses which go to make up a banquet: cold dishes, main courses, soups, and desserts.
15. Partake in a formal banquet: toasting friends, wishing them well, and responding to the host's hospitality.

Restaurant Module, Unit 1PART I

1. Nǐ xiǎng <u>chī</u> shénme?	What do you want to eat?
2. <u>Suíbiàn</u> . Nǐ <u>diǎn</u> ba.	As you like. You order.
3. Wǒmen yào èrshíge <u>guōtiē</u> .	We want twenty fried dumplings.
4. Wǒmen yào sìge <u>bāozi</u> .	We want four bāozi.
5. Wǒmen yào liǎngwǎn <u>suān là</u> <u>tāng</u> .	We want two bowls of sour and hot soup.

NOTES ON PART I

chī: 'to eat'. The verb 'to eat' is often expressed using a general object compound, chī fàn, instead of the simple verb chī.

Nǐ chī fàn le ma?

Have you eaten?

Wǒ hái méi chī fàn.

I haven't eaten yet.

suíbiàn: This word meaning 'as you please', or more literally 'following convenience', has a variety of uses.

Nǐ suíbiàn mǎi ba.

Buy what you want.

Nǐ qù bu qu? Suí nǐde
biàn ba.

Are you going? Do what you like.

guōtiē: This has been translated here as 'fried dumpling', but actually a guōtiē differs from a dumpling in several respects. We usually think of a dumpling as a solid lump of leavened dough dropped in soup to cook. A guōtiē, however, is made of thin, unleavened dough, which serves as a wrapper for a filling. This filling may be Chinese cabbage, port, beef, lamb, or any combination thereof. Secondly, a guōtiē is not dropped in soup, but is steamed and fried, so that the bottom is crisp and the top is soft.

bāozi: This is a round of steamed bread filled with salty stuffing (cabbage, pork, beef, shrimp, etc.) or sweet stuffing (red bean puree, walnuts, almonds, etc.). The steamed bread is made from a raised dough and forms a thick bun, somewhat similar in concept to a hamburger.

suān là tāng: A thick spicy soup made of pork, white bean curd, "red bean curd" (actually dried chicken or pork blood), dried tiger lily flowers, mushrooms, bamboo shoots and egg.

liǎngwǎn...: The word for 'bowl', wǎn, is used as a counter here.

Taipei:

A conversation in a small restaurant.

- | | |
|--|---|
| M: Yùzhēn, nǐ xiǎng chī shénme? | Yùzhēn, what do you want to eat? |
| F: Suíbiàn. Nǐ diǎn ba. | As you like. You order. |
| M: Wǒmen diǎn diǎn guōtiē, suān là tāng, hǎo bu hǎo? | We'll order some fried dumplings and sour and hot soup, Okay? |
| F: Hǎo a. | Okay. |
| M: Hái yào jǐge bāozi, zěnmeyàng? | How about a few bāozi, too? |
| F: Hǎo a. Bú yào diǎn tài duō le. | Okay. Don't order too much. |

(Now the man talks with the waitress.)

- | | |
|---|---|
| F2: Nǐmen diǎn dian shénme? | What will you order? |
| M: Wǒmen yào èrshíge guōtiē, sìge bāozi, liǎngwǎn suān là tāng. | We want twenty fried dumplings, four bāozi, two bowls of sour and hot soup. |
| F2: Hǎo. Jiù lái. | Okay, it'll be here right away. |

NOTES ON THE DIALOGUE

Hǎi yào jǐge bāozi, zěnmeyàng?: The toneless syllable jǐ means 'a few' or 'several'. It may be difficult to distinguish between jǐge, 'a few', from jǐge, 'how many' in rapid speech. Usually there will be other clues such as intonation and context to help you distinguish them. This is discussed again in Unit 3 of the Directions Module.

Bú yào diǎn tài duō le.: The phrase bú yào is used to mean 'don't' in sentences expressing a command. You'll learn more about this in the Transportation Module. The marker le for new situation is used here to reinforce the idea of 'excessive'. Whenever a speaker says something is excessive, he is actually saying that it has BECOME excessive.

Nǐmen diǎn dian shénme?: The first word diǎn is the verb 'to order'. The second word dian (from yìdiǎn, 'a little') means 'some'.

Èrshíge guōtiē, sìge bāozi: You can tell from the amount ordered that the guōtiē are more or less bite-sized, while the bāozi are larger.

6. xiǎochīdiàn

little eatery

Taipei:

A conversation between an American student and a Chinese friend in front of a small restaurant.

M: Wǒmen chī dian dōngxī,
hǎo bu hao?

Let's eat something, okay?

F: Hǎo a. Nǐ xiǎng chī
shénme?

Okay. What do you want to eat?

M: Chī dian diǎnxīn.

Some snacks.

F: Nǐ chīguo guōtiē ma?

Have you ever eaten fried dumplings?

M: Měi chīguo.

No.

RST, Unit 1

- F: Wǒmen kěyǐ zài zhège
xiǎochīdiàn chī diǎn
diǎnzīn, hǎo bu hǎo? We can eat some snacks in
this little eatery. Okay?
- M: Hǎo. Tāmen dōu yǒu shénme? Okay. What do they have?
- F: Hěn duō dōngxī. Yǒu guōtiē,
bāozi, suān là tāng. Many things. Fried
dumplings, bāozi, sour
and hot soup.
- M: Hěn hǎo, hěn hǎo. Good, good.

NOTES ON THE DIALOGUE

xiǎochīdiàn: This is a small place where you can grab something to eat. (Xiǎochī means 'snack'.) If you are in a city in China, you are probably not far from one. A xiǎochīdiàn is often run by one or two people. It may be arranged so that the cooking area faces the street, in which case you'll probably walk through the kitchen as you head for a table. Putting the kitchen at the front, facing the street, makes for better ventilation and allows people on the street to see and smell what is being cooked. Inside you are likely to find small tables without tablecloths, and stools. There is generally no menu, but some of the dishes may be written on a blackboard or on red pieces of paper which are hung on the wall. Since the xiǎochīdiàn is often a small operation, it may only offer a few things or it may specialize in serving one type of food, such as noodles or dumplings. The word xiǎo in xiǎochīdiàn, refers not to the size of the establishment, but to the types of food offered.

Tāmen dōu yǒu shénme?: The word dōu in this sentence refers to the object, not the subject. In other words, the sentence is translated as 'What all do they have?' in this context. In another conversation the same sentence might mean 'What do they all have?'

This type of question with dōu expects an answer with more than one item mentioned. The dōu may be thought to refer to the object in the answer.

- Nǐ dōu mǎi shénme le? What all did you buy?
- Wǒ mǎile shíge bāozi, sānjīn
píngguo, liùpíng qìshuǐ. I bought ten baozi, thr-
catties of apples, six
bottles of soda.

But notice that in the answer dōu is NOT used even though the object is plural in number or a series of items.

PART II

7. Qǐng nǐ gěi wǒ kànkàn nǐmende càidānzi.	Please give me your menu to look at.
8. Nǐmen mài zhēng jiǎo ma?	Do you sell steamed dumplings?
9. Gěi wǒ lái yìlóng zhēng jiǎo.	Bring me a basket of steamed dumplings.
10. Nǐmen mài tāng miàn bu mai?	Do you sell soup-noodles?
11. Nǐmen mài chǎo miàn bu mai?	Do you sell fried noodles?
12. Yǒu shénme yàngde tāng miàn?	What kinds of soup-noodles are there?
13. Gěi wǒ lái yìwǎn niúròu miàn.	Bring me a bowl of soup- noodles with beef.
14. jiǎoxi	<i>boiled dumplings</i>
15. ròusī miàn	<i>soup-noodles with shreds of pork</i>
16. páigǔ miàn	<i>soup-noodles with a pork chop</i>
17. ... shēnméide	<i>... and so on. (after a series of items)</i>

NOTES ON PART II

zhēng jiǎo: These are crescent-shaped dumplings filled with cabbage and meat which are steam cooked. The steaming is done by placing the dumplings in a bamboo basket, which is one layer in a stack of bamboo baskets called a zhēng lóng, and then placing the whole stack over a container of boiling water.

gěi wǒ lái ...: The verb lái here means not 'to come' but 'to bring' since it is followed by a noun. The word gěi is the prepositional verb 'for'.

yīlóng zhēng jiǎo: Steamed dumplings are sold by the basket and served in the basket that they are steamed in. The word for one tier of such baskets is used as a counter, -lóng (yīlóng, liǎnglóng, etc.).

tāng miàn: This is the name for a class of dishes made of noodles and soup. Unlike the Western idea of soup with some noodles, tāng miàn is basically noodles with some soup added. Because Northern China is a wheat growing area, noodles are a staple in the diet of that region. A bowl of noodles can be used to make a side dish for a large meal, or, with a little soup and meat added, can be a meal in itself. Noodles are commonly made in six-to-ten-foot lengths in China, and are regarded as a symbol of longevity.

chǎo miàn: One of the verbs translated 'to fry' is chǎo. It is also sometimes translated as 'stir fry'. The Chinese language has several verbs meaning 'to fry'. Chǎo means to fry in a little oil, stirring rapidly and constantly, not unlike sautéing.

niúròu miàn: This dish consists of noodles in soup with pieces of beef. The word for 'beef' is niúròu, literally 'cow', niú, and 'meat', ròu. In the names of Chinese dishes, the thing the dish is primarily composed of, in this case noodles, is at the end of the phrase. Those words coming before describe the additional foods with which the dish is prepared or the style in which it is prepared.

jiǎozi: A crescent-shaped dumpling, made of white dough and stuffed with a mixture of meat and scallions or mixed vegetables. Jiǎozi may be served steamed, zhēng jiǎo or boiled, shuǐ jiǎo. It is said that Marco Polo took the idea of these dumplings back to Italy inspiring the creation of ravioli.

ròusī miàn: This is noodles in soup with shreds of pork and vegetables. Actually, the word ròu means simply 'meat', not 'pork'. But the basic meat of China has always been pork, and therefore ròu on a menu refers to pork unless otherwise specified.

shénmede: This word, used after a series of nouns, means 'and so on' or 'etcetera'.

Qìshuǐ, píjiǔ, shénmede
dōu děi mǎi.

We need to buy soda, beer,
and so on.

Taipei:

A conversation between a waiter and a customer at a small eatery.

- M: Nín yào chī diǎn shénme? What do you want to eat?
- F: Qǐng nǐ gěi wǒ kànkàn Please give me your menu to
 nímende cāidānzi. look at.
- M: Ōu, duìbuqǐ, wǒmen zhèlǐ Oh, I'm sorry. We don't
 méiyǒu cāidānzi. Wǒmen have a menu. We only sell
 zhèlǐ jiù mài zhēng jiǎo, steamed dumplings, soup-
 tāng miàn, chǎo miàn, noodles, fried noodles,
 shénmede. and so on.
- F: Yǒu shénme yàngde tāng miàn? What kinds of soup noodles
 are there?
- M: Yǒu niúrǒu miàn a, yǒu There's soup-noodles with
 ròusī miàn a, hái yǒu beef, soup-noodles with
 páigǔ miàn. shreds of pork, and soup-
 noodles with a pork chop.
- F: Gěi wǒ lái yíwǎn niúrǒu I'll have a bowl of soup-
 miàn. noodles with beef.
- M: Hǎo. Nín yào bù yào zhēng Good. Do you want some
 jiǎo? steamed dumplings?
- F: Hǎo. Zěnmèi mài? Okay. How are they sold?
- M: Yílóng zhēng jiǎo A basket of steamed
 èrshikuài qián. dumplings is twenty
 dollars.
- F: Yílóng yǒu duōshao? How many in a basket?
- M: Yílóng yǒu bāge. There's eight in a basket.
- F: Hǎo, gěi wǒ lái Okay, bring me a basket of
 yílóng zhēng jiǎo, lái steamed dumplings, a
 yíwǎn niúrǒu miàn. bowl of soup-noodles with
 beef.

RST, Unit 1

NOTE ON THE DIALOGUE

duōshaoge: The word duōshao may be used either with or without a counter.

18. ròusī chǎo miàn	<i>fried noodles with pork shreds</i>
19. sānxiān chǎo miàn	<i>three-delicious fried noodles</i>

sānxiān: This word occurs in the names of rice dishes, noodle dishes and soups. It can be roughly translated as 'three delicacies', more literally, 'three fresh'. It means that the dish is made with two different meats, such as chicken and pork, and a seafood, such as shrimp, in addition to the vegetables.

Taipei:

A conversation at another small eatery.

- F: Nǐ xiǎng chī diǎn shénme? What do you want to eat?
- M: Nǐmen zhèlǐ mài guōtiē
 bù mài? Do you sell fried dumplings here?
- F: Guōtiē, jiǎozi, wǒmen
 zhèlǐ dōu bù mài. Wǒmen
 zhèlǐ jiù mài miàn. Tāng
 miàn, chǎo miàn dōu yǒu. We don't sell fried dumplings or boiled dumplings at all. We only sell noodles. We have both soup-noodles and fried noodles.
- M: Yǒu shénme yàngde chǎo
 miàn? What kinds of fried noodles are there?
- F: Yǒu ròusī chǎo miàn,
 yǒu sānxiān chǎo miàn. There's fried noodles with strips of pork; and there's fried noodles with three delicious things.
- M: Wǒ yào sānxiān chǎo miàn. I want fried noodles with three delicious things.
- F: Hǎo. Fine.

PART III

- | | |
|--|---|
| 20. Wǒ yào chī chǎo <u>jīdàn</u> gēn <u>huǒtuǐ</u> . | I want to eat scrambled eggs and ham. |
| 21. Wǒ hē <u>kāfēi</u> . | I'll drink coffee. |
| 22. Wǒ hái yào <u>kǎo miànbāo</u> . | I also want some toast. |
| 23. <u>Qǐng zài lái yíbēi kāfēi</u> . | Please bring another cup of coffee. |
| 24. Nǐ yǒu <u>shāobing</u> ma? | Do you have sesame rolls? |
| 25. Wǒ yào liǎnggēn <u>yóutiáo</u> . | I want two deep-fried twists. |
| 26. Nǐ hē bu he <u>dòujiāng</u> ? | Do you drink dòujiāng? |
| 27. Nǐ xǐhuan <u>tiānde</u> hǎishí <u>xiānde</u> ? | Do you like the sweet kind or the salty kind? |
| 28. Míngtiān zǎoshang <u>gěi nín yùbei</u> . | We'll prepare it for you tomorrow morning. |

NOTES ON PART III

chǎo jīdàn: This is literally translated as 'fried eggs'. Since chǎo means 'to stir fry', however, it actually refers to scrambled eggs.

kǎo miànbāo: 'Toast'. This phrase is the verb kǎo 'to roast' and the word for 'bread', miànbāo.

Qǐng zài lái...: Here again you see the verb lái used to mean 'bring'. The word zài is the adverb 'again'. Literally translated, this phrase means something like 'Please again bring...'. This is the standard way to ask someone to bring more of something.

shāobing: This is a baked roll with layers of dough and covered with sesame seeds. It comes in two shapes, one oblong and the other round like an English muffin, only not as thick. It is usually eaten at breakfast.

RST, Unit 1

liǎnggēn yóutiǎo: This is a long, twisted, puffy roll which is deep-fried. It resembles a cruller, but it is not sweet. Literally, the name means 'oil stick'. It is usually eaten at breakfast, along with dòujiāng and perhaps a shāobing. The counter for long, thin objects, like yóutiǎo is -gēn.

dòujiāng: This is a liquid produced when beancurd, dòufu, is made from soybeans. It is white, resembling milk, and high in protein. It may be flavored so that it is sweet or salty. It is sometimes called soybean milk.

tiánde/xiánde: Many foods in China such as bāozi and dòujiāng come in two sorts: tiánde and xiánde. Although the Chinese categorize foods as either salty or sweet, this does not mean that food which is labeled 'salty' is terribly salty. Sometimes the label 'salty' simply means 'not sweet'.

Peking:

A conversation at the Peking Hotel.

M: Zǎo!

Good morning!

F: Nín hǎo! Nín xiǎng chī diār shénme?

How are you? What would you like to eat?

M: Nǐmen yǒu shāobing, yóutiǎo ma?

Do you have sesame rolls, and deep-fried twists?

F: Shāobing, yóutiǎo, jīntiān měiyǒu. Míngtiān chī ba! Nǐ hē bu he dòujiāng?

Today there aren't any crisp sesame rolls or deep-fried twists. How about having them tomorrow? Do you drink doujiang?

F: Chī shāobing, yóutiǎo, děi hē dòujiāng.

When you eat crisp sesame rolls or deep-fried twists you should drink doujiang.

F: Nǐ xǐhuan tiánde háishi xiánde?

Do you like the sweet kind or the salty kind?

M: Wǒ xǐhuan tiánde.

I like the sweet kind.

F: Hǎo, míngtiān zǎoshang gěi nín yùbei. Jīntiān nín chī shénme?

All right, we'll prepare it for you tomorrow morning. What will you eat today?

- M: Wǒ chī chǎo jīdàn, huǒtuǐ,
kǎo miànbāo. I'll have scrambled eggs,
ham and toast.
- F: Hē shénme? What will you drink?
- M: Kāfēi. Coffee.
- F: Hǎo. Good.
- (Later.)
- M: Qǐng zài lái yībēi kāfēi. Please bring another cup of
coffee.
- F: Hǎo. All right.

NOTES ON THE DIALOGUE

Breakfast at the Peking Hotel: The Peking Hotel is said to have the best Western style food in the city. While they serve both Western and Chinese style lunches and dinners, they are not always prepared to serve certain kinds of Chinese breakfast foods, such as shāobing and yóutiáo. If you would like to eat these typical Chinese breakfast foods you should ask in advance.

29. xīfàn	a gruel of rice and water usually eaten for breakfast
30. mǎntou	steamed bread
31. xīhóngshìhǐ	tomato juice
32. júzi shuǐ	orangeade, orange juice
33. shuǐguǒ	fruit
34. xiāngjiāo	banana

xīfàn: This is another breakfast food. It is a white porridge made of rice and water. In the northern parts of China it is eaten along with salted pickles, ham, salted vegetables, salted eggs or peanuts.

RST, Unit 1

mántou: 'Steamed bread'. While the word miànbāo refers to Western style bread, mántou refers to a Chinese version of bread, a large steamed roll made of white dough. It is heavy and moist with no crust.

Vocabulary

bāozi	steamed rolls made of bread dough with a filling of meat and/or vegetables, or sweet bean paste.
càidānzi (yǐzhāng)	menu
chǎo	fried, to fry, sauté
chǎo miàn	fried noodles
chī	to eat
diǎn	to order
dòujiāng	soy bean milk, soy milk
gěi nín yùbei	to prepare for you
gěi wǒ lái (noun)	bring me (something)
guōtiē	steam-fried dumplings
hē	to drink
huǒtuǐ	ham
-jiǎo	dumpling
jiǎoxi	boiled dumpling
jīdān	(chicken) egg
júxī shuǐ	orangeade, orange juice
kāfēi	coffee
kǎo	roasted, toasted
là	peppery-hot
mǎntou	steamed bread
miàn	noodles
miànbāo	bread
niúròu	beef
niúròu miàn	soup-noodles with beef
páigǔ miàn	soup-noodles with a pork chop
Qǐng zài lái...	Please bring another...
ròusī chǎo miàn	fried noodles with shreds of pork
ròusī miàn	soup-noodles with shreds of pork

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sānxiān chǎo miàn

shāobīng
...*shěnmade*
shuǐguǒ
suān
suíbiàn

tāng
tāng miàn
tián

xián
xiāngjiāo
xīfàn
xīhóngshíkǐ

yàngzi
yīlóng

yóutiáo

zhēng

noodles fried with three
fresh things
sesame rolls
...and so on
fruit
to be sour
as you like

soup
soup-noodles
to be sweet

to be salty
banana
gruel of rice and water
tomato juice

kind, variety
a tier of a steamer

deep-fried twist

to cook something by
steaming

Restaurant Module, Unit 2PART I

1. Shénme shì <u>kèfàn</u> ?	What is a fixed meal?
2. Kèfàn jiù shì yíge tāng, yíge <u>cài</u> , hái yǒu fàn.	A 'fixed meal' is a soup, a main dish, and rice.
3. Kèfàn jiù yǒu <u>yízhǒng</u> ma?	Is there only one kind of 'fixed meal'?
4. Nǐ shuō nǎge cài <u>hǎochī</u> ?	Which dish did you say is tasty?
5. Wǒ huì yòng <u>kuàizi</u> .	I can use chopsticks.
6. Wǒ yòng kuàizi chī fàn.	I eat with chopsticks.
7. Nǐ xǐhuan chī niúròu hāishi chī <u>jī</u> .	Do you like to eat beef or chicken?
8. Wǒ xiǎng chī diǎn <u>jiǎndānde</u> .	I want to eat something simple.
9. <u>Xiàcǐ</u> sài chī <u>biéde</u> .	Next time eat something else.
10. <u>qīngjiāo</u> niúròu	beef with green pepper
11. <u>báicài</u> ròusī	shreds of pork with cabbage
12. <u>xuědòu</u> jīpiàn	chicken slices with snow peas

NOTES ON PART I

kèfàn: This refers to a type of meal in which soup, a main dish, rice and tea are all served for one price. Much of the meal is prepared ahead of time, which makes it quick, convenient and inexpensive for the customer. It is referred to here as a 'fixed meal'. Other translations are 'fixed dinner', 'blue plate special' and 'combination plate'.

Kèfàn jiù yǒu yìzhǒng ma?: When you ask this question, the person you are speaking to might think you are asking about the different price categories that kèfàn is available in. Restaurants which offer kèfàn often have an inexpensive, a moderate and a top-of-the-line kèfàn each day.

cái: This is the word for any dish which is not soup, rice or noodles.

yòng: Like the word gěi, 'to give', the word yòng can act as either a full verb or a prepositional verb. As a full verb, it means 'to use'. As a prepositional verb, it means 'with'. Here are some examples of both usages.

Nǐ kěyǐ yòng wǒde diànshǎn. You can use my electric fàn.

Tā yòng kuàizi chī fàn. He eats with chopsticks.

jī: While often the word for a type of meat, such as 'beef', niúròu, contains the syllable ròu, 'meat', the word for chicken does not.

xiàcǐ: The words for 'last time', 'this time' and 'next time' are formed according to the same principle as you've learned for other time words, like 'last week' and 'last month'.

shàngcǐ	last time
shàngge xīngqī	last week
shàngge yuè	last month
zhècǐ	this time
zhège xīngqī	this week
zhège yuè	this month
xiàcǐ	next time
xiàge xīngqī	next week
xiàge yuè	next month

Taipei:

A conversation between an American woman and a Chinese friend, who are out to eat on their lunch hour.

- | | |
|---|---|
| M: Nǐ xiǎng chī shénme? | What do you want to eat? |
| F: Wǒ xiǎng chī diǎn jiǎndānde. | I want to eat something simple. |
| M: Nà, chī kěfàn zěnmeyàng? | Then how about eating a 'fixed meal'? |
| F: Shénme shì kěfàn? | What is a 'fixed meal'? |
| M: Kěfàn jiù shì yíge tāng, yíge cài, hái yǒu fàn. | A 'fixed meal' is a soup, a main dish, and rice. |
| F: Kěfàn jiù yǒu yízhǒng ma? | Is there only one kind of 'fixed meal'? |
| M: Bù. Yǒu sān-sìzhǒng. Yǒu sìshikuàide, yǒu wǔshikuàide, yǒu liùshikuàide. | No. There are three or four kinds. There's the forty dollar kind, the fifty dollar kind, and the sixty dollar kind. |
| F: Dōu yǒu shénme cài? | What main dishes do they have? |
| M: Jīntian yǒu báicài ròusī, qīngjiāo niúròu, xuēdòu jīpiàn. | Today there's shreds of pork with cabbage, beef with green peppers, and chicken slices with snow peas. |
| F: Nǐ shuō nǎge cài hǎochī? | Which dish do you say is more tasty? |
| M: Dōu hěn hǎo. Jīntian nǐ kěyǐ chī qīngjiāo niúròu. Xiàcí zài chī biéde. | They are all good. Today you might eat beef with green peppers. Next time eat something else. |
| F: Hǎo. | Okay. |
| M: Hǎo. Nǐ yào yíge qīngjiāo niúròu. Wǒ lái yíge xuēdòu jīpiàn. | Okay. You take the beef with green peppers. I'll have the chicken slices with snow peas. |

RST, Unit 2

- M: Nǐ huì yòng kuàizi ba? You can use chopsticks, I suppose?
- F: Wǒ zài Měiguó yǐjīng xuéguó. I learned in America.

NOTES ON THE DIALOGUE

Nà: At the beginning of the sentence, nà means 'then' or 'well then'.

Yǒu sān-sìzhǒng: 'three or four kinds'. Two consecutive numbers may be used together to give the idea of an approximate figure. The exception to this rule is that 10 and multiples of 10 can not combine with the number coming immediately before or after them. You will learn this in more detail in the Transportation Module.

Hǎo. Nǐ yào yíge qīngjiāo niúròu. ...: While at an informal meal each person at the table may choose one of the dishes, everyone at a Chinese meal eats from all the dishes, which are put in the center of the table.

Taipei:

A conversation in a small restaurant.

- M: Nǐ xiǎng chī shénme? What would you like to eat?
- F: Wǒ xiǎng chī diǎn jiǎndānde. I would like to eat something simple.
- M: Nà wǒmen chī kěfàn ba. Then let's eat the 'fixed meal'.
- F: Hǎo a. Nǐ chīguo tāmen zhèlǐde kěfàn ma? Okay. Have you eaten any of their 'fixed meals' here?
- M: Chīguo. Yes.
- F: Hǎo bu hǎochī? Are they tasty?
- M: Dōu hěn hǎochī. All were very tasty.

F: Kèfàn dōu yǒu shénme
yàngde cài?

What kinds of main dishes
are there in the 'fixed
dinners'?

M: Yǒu sānzhǒng. Yìzhǒng
shì qīngjiāo niúròu,
yìzhǒng shì báicài ròusī,
yìzhǒng shì xuědòu jīpiàn.

There are three kinds.
One kind is beef with
green peppers, one kind
is pork shreds with cabbage,
one kind is chicken slices
with snow peas.

F: Wǒ yào qīngjiāo niúròu.

I'll have the beef with
green peppers.

M: Wǒ yào xuědòu jīpiàn.

I'll have the chicken slices
with snow peas.

NOTES ON THE DIALOGUE

Hǎo bu hǎochī?: The compound hǎochī, 'to be tasty', can be broken apart to form a question.

Kèfàn dōu yǒu shénme yàngde cài?: The adverb dōu in this sentence refers to the plural subject kèfàn, 'fixed dinners'.

PART II

13. Wǒ yào <u>xiārén</u> chǎo miàn.	I want fried noodles with shrimp.
14. Wǒmen hái yào yíge báicài <u>dòufu</u> tāng.	We also want a cabbage and bean curd soup.
15. Huǒtuǐ chǎo fàn <u>bú cuò</u> .	The fried rice with ham is not bad.
16. Liǎngge cài yíge tāng <u>gǒu</u> le.	Two main dishes and one soup is enough.
17. <u>Bié kèqì</u> .	Don't be formal. (Don't stand on ceremony.)
18. Wǒ yǐjīng <u>bǎo</u> le.	I've already had my fill.
19. Qǐng nǐ gěi wǒ <u>zhàngdānzi</u> .	Please give me the check.
20. <i>Jiù zhèyàng</i> le.	<i>That'll be it.</i>
21. <i>Nǐ duō chī yídiǎn</i> .	<i>Eat a little more.</i>
22. Wǒ zài chī.	<i>I am eating.</i>

NOTES ON PART II

xiārén: This word refers to small shrimp without shells.

dòufu: 'Bean curd'. This is a soft white substance made from soybeans, with the consistency of jello or custard. It has only a faint taste, but is rich in protein and minerals. It is a staple found all over the Orient and may be found in everyday food as well as festive foods.

bú cuò: This phrase is used for 'not bad', in the sense of 'pretty good', 'pretty well', 'all right'.

Bié kèqì: Because this phrase is one of the most basic phrases in the system of Chinese customs and manner, it is difficult to translate. Here, it may be translated as 'Don't be formal.' or 'Don't stand on ceremony.' But it should be viewed in context to determine its full meaning.

bǎo: This is an adjectival verb meaning 'to be satisfied', literally 'to be full'.

Nǐ duō chǐ yìdiǎn: Notice the word order of this sentence. The word duō is used as an adverb, and therefore precedes the verb chǐ. The word yìdiǎn is used as the object of the action and therefore follows the verb.

Wǒ zài chǐ: The word zài can be used as a marker of ongoing action. You'll learn more about this in the Meeting Module.

Taipei:

A conversation between two friends in a small restaurant at lunchtime.

M: Zhèlǐde chǎo miàn, chǎo fàn
gēn tāng miàn dōu bú cuò.

The fried noodles, fried
rice and soup-noodles are
all good here.

F: Dēng wǒ kànkan cāidānzi.
... Wǒmen yào yíge xiārén
chǎo miàn, hǎo bu hao?
Nǐ zài diǎn yíge ba.

Wait while I have a look
at the menu. ... We'll
have a fried noodles with
shrimp. Okay? You order
something else.

M: Wǒmen yào yíge huǒtuǐ chǎo
fàn, hǎo bu hao? Zài
yào yíge cài gēn yíge
báicài dòufu tāng.

We'll have a ham fried rice,
all right? And another
main dish and a cabbage
and bean curd soup.

F: Wǒ xiǎng tài duō le. Bú
yào cài le.

I think that's too much.
Let's not have the main
dish.

F: Jiù yào yíge chǎo fàn, yíge
miàn, yíge tāng, jiù gòu le.

If we just have one fried
rice, one noodle dish,
and one soup, then that'll
be enough.

(Now the man speaks to the waiter.)

M: Wǒmen yào yíge xiārén chǎo
miàn, yíge huǒtuǐ chǎo fàn,
hái yào yíge báicài dòufu
tāng. Jiù zhèyàng le.

We want a fried noodles
with shrimp, a ham fried
rice, a cabbage and bean
curd soup. That'll be
it.

(Later while they are eating.)

F: Zhègè xiārén chǎo miàn
hěn hǎo chī. Huǒtuǐ
chǎo fàn yě bú cuò.
Nǐ duō chī yídiǎn.
Bié kèqì.

The fried noodles with shrimp
is very good. The ham
fried rice isn't bad
either. Eat a little more.
Don't be formal. (Please
help yourself.)

M: Wǒ zài chī. Nǐ yě bié
kèqì. Duō chī yídiǎn.

I am eating. Don't you be
formal either. Eat a
little more.

(After they have finished eating.)

M: Nǐ yào bu yao chī diǎn
tián diǎnxīn?

Do you want to eat some
dessert?

F: Bú yào le. Wǒ yǐjīng
bǎo le.

I don't want any more.
I've already had my
fill.

(He speaks with the waiter.)

M: Qǐng nǐ gěi wǒ zhāngdānzi.

Please give me the check.

NOTES ON THE DIALOGUE

Nǐ zài diǎn yíge ba.: The word zài here means 'additionally'
or 'more'.

Wǒ xiǎng tài duō le. Bú yào cài le ba.: Here are two
examples of the marker le for new situations. In the first
sentence it is necessary to use le to indicate that the food order
has now become too much. In the second sentence, it is necessary
to use the marker le to indicate that the meat and vegetable is not
wanted anymore.

23. Wǒ chīde hěn bǎo le.

I've had plenty.

Taipei:

At another small restaurant:

M: Nǐ xiǎng chī shénme?

What do you want to eat?

F: Wǒmen diǎn yíge chǎo miàn,
yíge chǎo fàn. Zài lái
yíge tāng, zěnmeyàng?

We'll order a fried
noodles, and a fried rice,
and also have them bring
soup, all right?

M: Hǎo a. Nǐ xiǎng chī shénme
chǎo miàn, chǎo fàn a?

Okay. What kind of fried
noodles and fried rice
do you want to eat?

F: Suíbiàn. Nǐ diǎn ba.

As you like. You order.

M: Wǒmen diǎn yíge xiārén
chǎo miàn, yíge huǒtuǐ
jīdàn chǎo fàn. Hái lái
yíge báicǎi dòufu tāng,
hǎo bu hao?

We'll order a fried noodles
with shrimp, a fried rice
with ham and eggs, and
have them bring a cabbage
and bean curd soup, all
right?

F: Hǎo.

Good.

(After they have finished eating.)

M: Nǐ xiǎng bu xiǎng chī diǎn
tiánde dōngxi?

Do you want to eat something
sweet?

F: Bú yào le. Wǒ bǎo le.

I don't want anything else.
I've had enough.

M: Nǐ bié kèqì a!

Have some more!

F: Wǒ bú shì kèqì. Wǒ
chīde hěn bǎo le.

Thanks. I've had plenty.

NOTES ON THE DIALOGUE

Zài lái yíge tāng, zěnmeyàng?: Here you see another example
of the word zài, meaning 'additionally' or 'more'.

Nǐ xiǎng bu xiāng chí diǎn tián de dōngxi?: The Chinese are not accustomed to eating desserts as are some other cultures. While they have invented some rather delicious desserts, these are usually served only at more formal dinners. At a modest meal or in a xiǎochīdiàn, the only dessert available is probably fruit.

PART III

24. Wǒ <u>zhīdao</u> nǐ xǐhuan chī lǎde.	I know you like to eat peppery-hot things.
25. <u>Dāngrán</u> hái yào yíge tāng.	Of course, we'll also want a soup.
26. Nǐ <u>jiàode</u> tài duō le.	You've ordered too much.
27. <u>Mápó dòufu</u>	a spicy Szechwan dish made with bean curd
28. <u>yúxiāng qiézi</u>	aromatic fish-style eggplant (A Szechwan dish)
29. <u>gōngbǎo jīdīng</u>	diced chicken, bamboo shoots, onions, and red peppers (a Szechwan dish)
30. <u>xiārén guōba tāng</u>	shrimp and sizzling rice soup
31. <u>bāsī píngguo</u>	spun taffy apples

NOTES ON PART III

zhīdao: The verb 'to know', zhīdao is a state verb and therefore can be negated only with the syllable bù.

Wǒ zuótiān bù zhīdào tā zài nǎr.

Yesterday I didn't know where he was.

Notice also that the verb 'to know', zhīdao, has a neutral tone on the last syllable. But when it is negated, the verb 'to know' has tones on all syllables, bù zhīdào.

Nǐ jiàode tài duō le.: 'You've ordered too much.' A more literal translation might be 'What you've ordered is too much.' The phrase Nǐ jiàode is a modifying phrase with the modified noun (perhaps 'food' or 'dishes') deleted.

Mápó dòufu: This is a peppery hot dish made of bean curd, finely chopped beef or pork and hot bean paste. This dish is typical of the Szechwan style of cooking, which is noted for hot spicy dishes.

yúxiāng qiézi: This name literally means 'fragrant-fish eggplant'. However, there is no fish used in the preparation of the dish. It is made with scallions, ginger, garlic, hot bean paste, vinegar and soy sauce. Yúxiāng refers to a famous Szechwan manner of preparation which was originally used to make fish dishes, but was later applied to other foods, such as pork, beef, and eggplant.

jīdīng: Earlier you saw the word jīpiàn, 'chicken slices', now you see the word jīdīng, which means 'chicken cubes' or 'diced chicken'. Both are commonly used in the names of dishes.

gōngbǎo jīdīng: This is a famous dish which originated in Szechwan. It is made with diced chicken, bamboo shoots, scallions, red peppers, soy sauce, and garlic.

xiārén guōba tāng: This is a shrimp and tomato soup into which squares of dried crispy rice are dropped. These squares of rice bear some resemblance to 'rice crispies'. They are the crisp browned part of the rice left at the bottom of the pot. As the crispy rice squares are poured into the hot soup, a sizzling, crackling sound is given off.

báisi píngguo: This is a dessert made of apple slices which are covered with a light batter and deep fried. The fried apples are then dipped in a hot mixture of sugar-syrup and sesame seeds. The apples are coated much in the same way taffy apples are. These hot sugar-coated apples are then dropped into a bowl of ice water, which hardens the sugar syrup covering into a crisp candy coating. The result is a dessert which combines a number of textures and tastes. The name for this dessert is translated many ways: 'spun taffy apples', 'caramel apple fritters', 'pulled silk apples'. Bananas can also be prepared in this way.

Taipei:

A conversation between two Chinese friends who are out to dinner in a Szechwan restaurant.

- | | |
|---|---|
| M: Nǐ xiǎng chī shénme cài? | What would you like to eat? |
| F: Suíbiàn. Nǐ diǎn ba. | As you like. You order. |
| M: Wǒ zhīdao nǐ xǐhuan chī
lǎde. Wǒmen diǎn yíge
Máopó dòufu, yíge yúxiāng
qiézi, yíge gōngbǎo
jīdǐng, zěnmeyàng?
Dāngrán hái yào yíge tāng. | I know you like to eat
peppery-hot things. How
about if we order Máopó
bean curd, yúxiāng egg-
plant and chicken cubes
with red peppers? Of
course we'll also want a
soup. |
| F: Eī, nǐ jiàode tài duō le.
Wǒmen liǎngge rén jiào
liǎngge cài, yíge tāng
jiù gòu le. | Hey, you've ordered too much.
If the two of us order two
dishes and one soup, that
will be enough. |
| M: Hǎo. Nàme nǐ shuō wǒmen
jiào nǐ liǎngge cài. | Okay. Then which two dishes
do you say we should order? |
| F: Yíge Máopó dòufu, yíge
gōngbǎo jīdǐng, hái yào
yíge xiārén guōba tāng,
hǎo bu hao? | Máopó bean curd, chicken cubes
with red peppers, and
shrimp and sizzling rice
soup, okay? |
| M: Hǎo. Zài yào yíge bāsfēi
píngguo. | Okay. And spun taffy apples. |
| F: Hǎo. | Okay. |

NOTES ON THE DIALOGUE

Dinner in a Szechwan Restaurant: China has a rich and varied tradition of cooking, due to the size of the country, the many different foods available, and the long history of its culture. The numerous styles of cooking may be grouped into the following schools: The Northern School (Jīng cài), The Sichuan School (Chuān Cài), The Húnán School (Xiāng Cài), The Shànghǎi School (Hù Cài), The Fújiàn School (Mǐn Cài), The Canton School (Yuè Cài), each with its own distinct style and famous dishes. It is common to find restaurants representing most of these schools of cooking in many cities in China.

Dāngrán hái yào yíge tāng: The speaker says 'Naturally we'll also want a soup.' because soup is a part of every Chinese meal, from the simplest lunch to the most elaborate dinner. The reason for this is that, unless toasts are being drunk, the Chinese do not drink beverages along with their meal. The soup, which is served at the end of the meal, is the main liquid of the meal.

32. <i>xīhōngshǐ</i> (Northern China)	<i>tomato</i>
33. <i>fāngqié</i> (Southern China)	<i>tomato</i>
34. <i>chāzi</i>	<i>fork</i>
35. <i>dāoxi</i>	<i>knife</i>
36. <i>shǎor</i> (<i>shǎozi</i>)	<i>spoon</i>
37. <i>tiǎogēng</i>	<i>spoon</i>

shǎor (shǎozi)/tiǎogēng: The word shǎor is used more in Peking, while tiǎogēng is used in other parts of the country, too.

Vocabulary

bái cài
bǎo
bié de
bié kè qī

bú cuò

cāi
chǎxi

dāngrán
dāoxi
dòufu

fānqié

hǎochī

jī
jiǎndānde
jiāo
jīdīng
jīpiàn

kèfàn

qīxi
qīngjiāo

shāor

tiáogēng

xiàocí
xiārén
xihóngshǐ
xuědòu

cabbage

to be satisfied

other, different

don't be formal; don't stand
on ceremony

'not bad', in the sense of
'pretty good', 'pretty
well'

main dishes, food
fork

naturally, of course
knife
soy bean curd

tomato

to be tasty, good to eat

chicken
something simple
to order
diced chicken
chicken slices

'fixed meal', a type of meal
in which soup, a main dish,
rice and tea are all served
for one price.

eggplant
green pepper

spoon

spoon

next time
shrimp
tomato
snow peas

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yízhǒng
yòng
yòng kuàizi

zhàngdānzi
zhīdao

a kind, one kind
to use; with
to use chopsticks; with
chopsticks

check
to know

Restaurant Module, Unit 3

PART I

1. Wǒ bù dōu <u>kàndedōng</u> .	I can't read all of it.
2. Tīngting nǐde <u>jiànyì</u> ba.	Let's hear your suggestions.
3. Jīntiānde <u>huánghuā yú</u> hěn <u>xīnxiān</u> .	Today's yellow fish is fresh.
4. Lái ge <u>Hóngshāo Yú</u> gen yíge <u>Cōngbāo Niúrǒu</u> , zài lái yíge <u>Yúxiāng Qiézi</u> , hǎo bu hao?	How about having one Red-cooked Fish and one Beef with Spring Onions, and then how about an Aromatic Fish-style Eggplant?
5. Wǒ hěn xǐhuan <u>Zhàcài Ròusī Tāng</u> .	I like Szechwan Hot Pickled Cabbage and Pork Shreds Soup.
6. Nǐmen yào chī <u>mǐfàn</u> hái shì <u>huājuǎn</u> ?	Do you want to eat rice or flower-rolls?
7. Qǐng nǐ <u>suàn yíxià zhàng</u> , <u>bǎ xiǎofèi</u> yě suàn zài <u>lǐmian</u> .	Please figure out the bill, and figure in the tip, too.
8. Nǐmen <u>jǐwèi</u> ?	How many are you?
9. Wǒ gěi nǐmen zhǎo ge <u>wèizi</u> .	I'll look for seats for you.
10. Jīntiānde cài dōu zài <u>hēibǎnshang xiězhe ne</u> .	The dishes for today are written on the blackboard.
11. Zhèr shì <u>gōngnóngbīng shítáng</u> .	This is a laborers', farmers', and soldiers' dining hall.
12. Zhèr méi shénme hǎo cài, <u>chīdelái</u> ma?	There really aren't any unusually good dishes here. Is it all right for you?

NOTES ON PART I

kàndedǒng: This is a compound verb of result meaning 'can read and understand (it)'. Its negative counterpart is kànbudǒng, 'can't read and understand (it)'. See Meeting Module, Reference Notes for Unit 1 for a discussion of compound verbs of result.

Tā xiěde zì, wǒ kànbudǒng. I can't read (understand)
his writing.

Huánghuā Yú: The *Seiaena Schelegeli* is translated here as 'yellow fish'. It is sometimes referred to in Chinese as huáng yú. In English, it is also called croaker, drum fish, or China Bass. Since the huánghuā yú is a fish native to China, any American fish name given to it, such as croaker, is at best only a rough equivalent.

Hóngshāo Yú: The 'red-cooked' style of cooking involves stewing the meat, or in this case, the fish, in soy sauce, sherry and water. It is called 'red-cooked' because of the reddish-brown color the soy sauce gives the dish.

Cōngbào Niúròu: Beef with Spring Onions. Literally, this means 'spring onions-fried beef'. Bào is another method of cooking. It is similar to chǎo 'sauté', but uses less oil and higher heat.

Zhācāi Ròusī Tāng: Although translated here as 'Szechwan Hot Pickled Cabbage', zhācāi is properly made from mustard green roots preserved with salt and hot pepper. It can be used to flavor foods or it can be eaten by itself.

mǐfàn: This word refers to cooked rice. It can also refer to rice dishes, such as chǎo fàn.

huājuǎn: Flower-rolls are made of steamed bread, which has been shaped into layers resembling petals.

suàn yíxià zhàng: The verb suàn means 'to figure, to calculate'. Suàn zhàng means 'to figure accounts', 'to calculate the bill'. Here the word yíxià follows the verb. The use of yíxià after a verb has an effect similar to reduplicating the verb, that is it makes the action more casual.

zài hēibǎnshang xiězhe ne: -Zhe is the marker of DURATION of actions and states. It indicates that an action or state lasted for an amount of time. The marker ne, on the other hand, marks ONGOING (and therefore present) actions or states. In this expression the marker -zhe tells us that at some time the dishes CONTINUE

in the state of being written on the blackboard, and the marker ne tells us that that state is GOING ON now. -Zhe is used in sentences to describe activities which last over a period of time, whether that time is past, present or future. A verb plus -zhe in Chinese often corresponds to the '-ing' form of the verb in English.

Zǒuzhe qù keyi ma?	Can you get there by walking?
Wǒmen zuòzhe shuō huà, hǎo bu hao?	Let's sit awhile and talk, okay?
Míngtiān wǎnshàng, wǒmen shì zuòzhe chī, hái shì zhànzhe chī?	Tomorrow night will it be a sit-down dinner or will we eat standing up?
Tā hái bìngzhe ne.	He is still sick.

gōngnóngbīng: This expression is a conglomeration of the words for worker, gōngren, 'farmer', nóngmín, and 'soldier', bīng. Notice that the first syllable (or only syllable) of each is used to make this abbreviated form.

chídelái: This is a compound verb of result with the syllable -de- inserted between the action verb and the ending verb. This pattern is used to express the meaning 'able to ____'. Usually the second verb of the compound expresses the specific result of the action, but here the verb lái expresses only the general idea of result. (The verb lái in this position has been called a 'dummy result ending'. Qù can also be used this way.) Although no specific result is expressed here, the pattern is still used because it expresses the idea of 'can' or 'able to'.

Měiguó cài, wǒ zuòdelái;	I can cook American food,
Zhōngguó cài, wǒ zuòbulái.	I can't cook Chinese food.
Měiguó cài, wǒ huì zuò;	I can cook American food,
Zhōngguó cài, wǒ bú huì zuò.	I can't cook Chinese food.

Peking:

Three American women, who have spent the morning sightseeing, enter a cafeteria in a park. It is lunchtime and there are many people. As the women get in line to order, an attendant in the cafeteria comes up to them.

M: Nǐmen sānwèi ma?! Wǒ gěi
nǐmen zhǎo ge wèizi, zhèr
rén tài duō. Qǐng gēn wo
lái.

There are three of you?!
I'll look for seats for
you. There are too many
people here. Please
follow me.

F: Xièxie.

Thank you.

(After sitting down.)

M: Nǐmen yào chī diār shénme?

What would you like?

F: Tāmen dōu xiǎng chī shénme?
(looking at her friends and
deferring politely.)

What would they like?

M: Jīntiān de cài dōu zài hēibǎn-
shang xiězhe ne.

The dishes for today are
written on the blackboard.

F: Wǒ bù dōu kàndedǒng. Tīngting
nǐde jiànyì ba.

I can't read all of it.
Let's hear your opinion.

M: Jīntiān de huánghuā yú hěn
xīnxiān. Lái ge Hóngshāoyú,
yige Cōngbǎo Niúròu, zài
lái yige Yúxiāng Qiézi, hǎo
bù hao?

Today's yellow fish is
fresh. How about one Red-
cooked Fish, one Beef and
Spring Onions, and one
Aromatic Fish-style
Eggplant, all right?

F: Hǎo. Jīntiān yǒu shénme
tāng?

What kind of soup is there
today?

M: Jīntiān shì Xīhóngshì Jīdàn
Tāng.

Today it's Tomato and Egg
Soup.

F: Wǒ hěn xǐhuan Zhācài Ròusī
Tāng. Nǐmen yǒu ma?

I like Szechwan Hot Pickled
Cabbage and Pork Shreds
Soup very much. Do you
have it?

M: Wǒmen kěyǐ gěi nǐ zuò.

We can make some for you.

F: Hǎojíe.

Wonderful.

M: Nǐmen yào chī mǐfàn hái shì
huājuǎn?

Do you want to eat rice or
flower rolls

F: Lái sānwǎn fàn, sānge
huājuǎn ba.

How about bringing three
bowls of rice and three
flower-rolls?

M: Nǐmen huì yòng kuàizi ba?

Can you use chopsticks?

F: Huì yòng, kěshì yòngde
bú tài hǎo.

Yes, but not too well.

(After eating.)

F: Cài hěn hǎo.

The food was good.

M: Nín chīhǎo le?! Wǒmen
zhèr shì gōngnóngbīng
shítáng. Méi shénme
hǎo cài. Chīdelái ba?

Are you finished?! This
is a laborers', farmers',
and soldiers' dining hall.
There really aren't any
unusually good dishes here.
Was it all right for you?

F: Fēicháng hǎo. Wǒmen dōu
chīde hěn bǎo. Yígòng
duōshao qián?

It was very good! We've all
had plenty. How much is
it altogether?

M: Nín děng wǒ suànsuan...
Yígòng wǔkuài liǔ.

Wait while I figure it out...
Altogether it's five dollars
and sixty cents.

F: Xièxie. Zàijiàn.

Thank you. Good-bye.

M: Bú xiè. Qǐng zài lái.

Don't mention it. Please
come again.

NOTES AFTER DIALOGUE IN PART I

Notice that in this situation the cafeteria attendant does not let the foreigners stand in line for their food. Instead he waits on them getting them special food when possible. The Chinese feel that foreigners are their guests and should be treated accordingly.

Wǒ bù dōu kàndedǒng: Notice that the American woman chooses a rather indirect way of letting the Chinese attendant know that she cannot read. In the lines following, the attendant answers back simply suggesting some of the more tasty dishes, a courteous and face-saving response.

Huì yòng, kěshì yòngde bú tài hǎo: This is another courteous response. Here the American lets it be known that they can handle chopsticks, but does so modestly.

Chīdelái ba?: Literally, 'Was it edible?' or 'Could you eat it?'

Taipei:

Three friends enter a restaurant in downtown Taipei at lunchtime. A waiter comes up to them.

M: Qǐngwèn, jǐwèi?

May I ask, how many are you?

F: Wǒmen yǒu sānge rén.

There are three of us.

M: Qǐng gēn wo lái. Zuò zài zhèlǐ zěnmeyàng?

Please follow me. How about sitting here?

F: Hǎo, xièxie.

Fine, thank you.

(After sitting down.)

M: Zhè shì càidān. Xiǎng diǎn xiē shénme cài?

This is the menu. What dishes would you like to order?

F: Wǒmen gāng cóng Měiguó lái. Duì Zhōngguó cài bú tài dǒng. Qǐng nǐ jièshào yíxià nǐmen zhèlǐde cài ba.

We've just come from America. We don't know much about Chinese food. Please tell us about the dishes here.

- M: Wǒmen zhèlǐde Hóngshāo Yú
hěn bú cuò. Cōngbào
Niúròu, Yúxiāng Ròusī yě
hěn hǎo.
- F: Nà jiù jiǎo zhè sāngē cài
ba.
- M: Yào bu yào lái ge tāng?
- F: Nǐmen yǒu meiyǒu Zhàcāi
Ròusī Tāng?
- M: Yǒu. Lái jǐwǎn fàn?
- F: Xiān lái sānwǎn. Bú
gòu zài jiào.
- M: Nǐmen huì bu huì yòng
kuàizi? Rúguo bù fāngbiān
wǒ kéyǐ gěi nǐmen huàn
chāzi.
- F: Bú yòng le. Wǒmen dōu
xǐhuān yòng kuàizi. Ōu!
zhèlǐ shǎole yíge tiǎogēng
Qǐng nǐ zài nǎ yíge lái.
- M: Hǎo, wǒ jiù lái.
- (After eating:)
- M: Chī hǎole ba? Cài zěnmeyàng?
- F: Cài hěn hǎo. Wǒmen chīde
hěn bǎo. Qǐng nǐ suàn
yíxià zhàng, bǎ xiǎofèi
yě suàn zài lǐmian.
- M: Hǎo, xièxie. Zhè shì
zhàngdān.
- The Red-cooked Fish is not
bad here. The Beef with
Spring Onions and the
Aromatic Fish-style Pork
are also good.
- Then we'll order these
three dishes.
- Would you like to order a
soup?
- Do you have Szechwan Hot
Pickled Cabbage and Pork
Shreds Soup?
- Yes. And how many bowls of
rice shall I bring?
- First bring three bowls.
If that is not enough,
then we'll order more.
- Can you use chopsticks?
If it's not convenient
for you, I can change
them to forks.
- It's not necessary. We all
like to use chopsticks.
Oh, we're short one spoon
here. Please bring another.
- Okay, I'll be right back.
- Are you finished? How was the
food?
- The food was good. We've had
plenty. Please figure out
the bill, and figure in the
tip, too.
- Okay, thank you. This is the
bill.

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F: Zhè shì sānbǎi kuài. Bú
bǐ zhǎo le. Wǒmen zǒu le.
Zàijiàn.

Here is three-hundred dollars.
Keep the change. We're
leaving. Good-bye.

M: Xièxie. Zàijiàn.

Thank you. Goodbye.

NOTES AFTER DIALOGUE IN PART I

Wǒmen gāng cóng Měiguó lái: In this sentence and the ones which follow the American modestly explains their situation and then asks for help. The waiter replies in a friendly and polite manner.

PART II

1. Wǒmen hái méi chī <u>yǒumíngde</u> <u>Kǎo Yángrou</u> .	We still have not eaten the famous Mongolian Barbecued Lamb.
2. Chī <u>Shuān Yángroude</u> shíhou hái chī shénme?	When you're having Mongolian Hot Pot, what else do you eat with it?
3. <u>Chúle</u> niú-yángrou <u>yíwài</u> , yǒu shāobing, hái yǒu báicài, <u>fēnsī</u> , shénmede.	Aside from beef and lamb, there's shaobing, cabbage, cellophane noodles and so on.
4. Chī <u>Shuān Yángrou</u> , dōu yǒu shénme <u>zuóliào</u> ?	When you're having Mongolian Hot Pot, what condiments are there?
5. Eng! Shuōde wǒ dōu è le.	We've talked so much I've gotten hungry.
6. Yǒu <u>jiàng yóu</u> , <u>xiāng yóu</u> , <u>xiāng cài</u> , <u>dòufu lǔ</u> , <u>zhīma jiàng</u> , shénmede.	There's soy sauce, sesame oil, Chinese parsley, fermented bean curd sauce, sesame paste, and so on.
7. Qù <u>Hóngbīnlóu</u> ba.	Let's go to the Hóngbīnlóu.
8. Duì, jiù shì nàige <u>Huīmǐn fānguǎn</u> .	Right, it's that Moslem restaurant.

NOTES ON PART II

yǒumíng: 'To be famous', literally, 'to have a name', is always negated with méi.

Kǎo Yángrou: This is Mongolian Barbecued Lamb. It is thin slices of lamb dipped in a sauce of soy sauce, scallions, Chinese parsley, sugar, and sherry, and other condiments you can mix to your own taste, then grilled quickly over high heat. This meal is prepared at specialty restaurants which usually serve little else.

Shuàn Yángròu: This meal requires that a pot with a source of heat beneath it (huǒguō, literally 'fire pot') be placed in the middle of the table. Usually the pot is shaped in a ring with a chimney containing the heat source in the center. Each guest cooks his meat and vegetables in the boiling water of the fire pot, often with four or five people simultaneously keeping track of their food as it is cooking. After his meat is cooked he then dips it into various sauces and eats it. By the end of the meal, the water in the pot has become a highly flavored soup. Fěnsī (see below) and vegetables are then dropped into it, and it is eaten.

chúle...yǐwài: This pattern is used to express the idea 'except for...', 'besides...', or 'aside from...'. The second part, yǐwài, is sometimes omitted.

Wǒ chúle mǎi yībēn shū, hái	In addition to buying one
yào mǎi yībēn zázhi.	book, I also want to buy
	one magazine.

fěnsī: These are called 'cellophane noodles' because their appearance is clear and glass-like. They are made from pea-starch and are sometimes called pea-starch noodles.

zuóliào: This refers to various sauces used to dip the lamb in, and therefore translates as 'condiment'. In other contexts, zuóliào can mean 'ingredient'.

shuōde wǒ dōu è le: Here you see a verb, shuō, the syllable de, and the result of the action of talking (wǒ dōu è le.) A literal translation of the expression might be 'Talk to (the point that) I'm already hungry.' The marker de carries the meaning 'to the point of', 'to the extent that' in this expression.

xiāng cài: A coarse, leafy, strong tasting type of parsley.

Peking:

This conversation takes place in late spring in Peking. A foreign student talks with a few of his Chinese classmates.

M: Wǒ lái Běijīng zhēnme jiǔ	I've been in Peking for so
le, hái méiyǒu jīhuì qù	long and I haven't yet
chī yǒumíngde Kǎo Yángròu,	had the chance to eat
Shuàn Yángròu.	the famous Mongolian
	Barbecued Lamb or Lamb
	Hot Pot.

F: Rúguo xiǎng chī, jiù kuài
qù chī ba. Tiān rè le,
jiù méiyǒu le.

If we want to eat it, then
we should go soon. There
won't be any available
after the weather gets
warmer.

M: Nà zhǎo jìge péngyǒu zhèige
Xīngqīliù qù chī Shuān
Yáng ròu. Nǐ shuō dào nǎr
qù chī?

Well then, let's find some
friends and go eat
Mongolian Lamb Hot Pot
this Saturday. Where do
you think we should go?

F: Qù Hóngbīnlóu ba. Nèige
fànguǎr hěn hǎo.

Let's go to the Hóngbīnlóu.
That's a good restaurant.

M: Hóngbīnlóu?! Shì bu shì
zài Xīdān nǎr? Wǒ jìde
wǒ qù nǎr chīguo guōtiē.

Hóngbīnlóu?! Is that over
by the Xīdān? I remember
I went there once and ate
guōtiē.

F: Duì, jiù shì nèige Huímín
fànguǎr.

That's right, it's that Moslem
restaurant.

M: Tāmende guōtiē zhēn hǎochī
yě piányi.

Their guōtiē are really
tasty and cheap.

F: Wǔge guōtiē yīmáoèr, shì
bu shì?

Five guōtiē for twelve cents,
right?

M: Shì, wǒ chīle shíwǔge, méi
chī biéde, chīde hěn bǎo.
Ei! Chī Shuān Yáng ròude
shíhou hái chī shénme?

Yes, I ate fifteen, didn't
eat anything else, and was
full. Hey, when you're
having Lamb Hot Pot, what
else do you eat?

F: Chúle niú-yáng ròu yǐwài,
yǒu shāobīng, hái yǒu
báicài, fěnsī, shénmede.

Aside from beef and lamb,
There's shāobīng, cabbage
cellophane noodles and so
on.

M: Chī Shuān Yáng ròu dōu yǒu
shénme zuóliào?

When you're having Mongolian
Hot Pot, what condiments
are there?

F: Yǒu jiāng yóu, xiāng yóu,
xiāng cài, dòufu lǚ,
zhīma jiāng, shénmede.

There's soy sauce, sesame
oil, Chinese parsley, fer-
mented bean curd sauce,
sesame paste, and so on.

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M: Eng! Shuōde wǒ dōu è le,
yě dào chǐ zhōngfānde
shíhou le.

Oh, we've talked so much
I've gotten hungry, and
it's lunch time.

F: Zǒu, qù shí táng chī fàn qù.

Let's go, we'll go to the
dining hall and eat.

Taipei:

This conversation takes place in winter in Taipei. A foreign student and some of his Chinese classmates are in a northern Chinese restaurant, waiting for the food to come.

F: Jīntiān chī Shuān Yánggròu
hěn hǎo.

It's nice to be having
Mongolian Hot Pot today.

M: Shì, wǒ zǎo jiù tīngshuō
Shuān Yánggròu shì yǒumíngde
Zhōngguó běifāng cài.

Yes, I've heard for a long
time that Mongolian Hot
Pot is a famous northern
Chinese dish.

F: Chī Shuān Yánggròu, rén duō,
chīqilai fēicháng yǒu yìsi.

If we have more people,
eating Mongolian Hot Pot
is very interesting.

M: Tīngshuō chī Shuān Yánggròude
shíhou yào yòng hěn duō
zuóliào, shì bu shì?

I've heard that when you
eat Mongolian Hot Pot,
you use a lot of
condiments.

F: Duì, yǒu jiāng yóu, xiāng yóu,
xiāng cài, dòufu lǚ, zhīma
jiāng. Chūle ròu gēn zuóliào
yǐwài, hái yǒu báicài, dòufu,
fěnsī, shénmede.

That's right, there's soy
sauce, sesame oil, Chinese
parsley, fermented bean curd
sauce, and sesame paste.
Aside from the meat and the
condiments, there are also
cabbage, dòufu, cellophane
noodles, and so on.

M: Dōngxī zhēn bù shǎo a.

There are really lots of
things.

F: Hǎo, nǐ kàn, lái le.

Good, look, it's here.

NOTES AFTER DIALOGUE IN PART II

běifāng cài: The syllable -fāng means 'place' or 'region'. It is added to direction words to form the name of a place. Běifāng cài refers to Northern Chinese cuisine. Nánfāng cài refers to cuisine south of the Yangtze river, including the Shanghai school of cooking and the Cantonese school of cooking.

PART III

1. Zhèxiē cài dōu shì wǒ zìjǐ zuòde.	I cooked all these dishes myself.
2. Wǒ juéde Zhōngguó rén jiāli zuòde cài zhēn hǎochǐ.	I feel that Chinese home- cooked dishes are truly tasty.
3. Lái ge bǎobǐng gēn Mùxu Ròu.	Have a bǎobǐng and some Moshi Pork.
4. Zhège sùcài hěn xiāng.	This vegetarian vegetable dish is very fragrant.
5. Zhège cǎi jiǎo Tángcù Báicài.	This dish is called Sweet and Sour Cabbage.
6. Nǐ yào bu yào diǎn Qīngdòu Xiārén.	Would you like some Shrimp with Green Peas?

NOTES ON PART III

bǎobǐng: These are thin, wheat cakes, usually rolled out and cooked in pairs that are separated before use. They resemble thin, French crepes in appearance. They are eaten with dishes instead of rice.

Mùxu Ròu: This is a pork dish cooked with egg. It is eaten with bǎobǐng. A spoonful of Mùxu Ròu is placed in the middle of a bǎobǐng. Then it is rolled up and eaten.

sùcài: This is a vegetable dish made with no meat sauces or flavorings at all, and is therefore correctly called a vegetarian vegetable dish. Although sùcài are made without the use of meat sauces or meat flavorings, they are often artfully seasoned and formed in such a way that they resemble meat very closely.

xiāng: This is the adjectival verb 'to be fragrant'. Zhège sùcài hěn xiāng., could also be translated as 'This vegetarian vegetable dish has a good aroma'. The verb xiāng is often used when talking about food to refer to dishes with garlic or ginger.

Taipei:

Miss Wang invites an American couple, Mr. and Mrs. White to her apartment for dinner. They are just sitting down to dinner.

F: Qǐng zuò! Qǐng zuò!
... Dōu shì wǒ zìjǐ
zuòde. Bù zhīdào hǎo
bu hǎochǐ. Please sit down. Please
sit down. ... I made this
all myself. I don't know
if it's tasty or not.

M: Yíding hǎochǐ. Wǒ juéde
Zhōngguó rén jiāli zuòde
cài zhēn hǎochǐ. It will certainly be tasty.
I feel that Chinese home-
cooked dishes are truly
tasty.

(As she gives Mr. White some food, Miss Wang says:)

F: Lái ge báobǐng gēn Mùxu
Ròu. Have a báobǐng and some
Moshi Pork.

M: Zhège sùcài hěn xiāng.
Jiào shénme? This vegetarian vegetable
dish is very fragrant.
What is it called?

F: Jiào Tángcù Báicài. It's called Sweet and Sour
Cabbage.

M: Wáng Xiǎojie, nǐ hěn huì
zuò cài. Nǐ shì zài
nǎlǐ xuéde? Miss Wang, you really know
how to cook. Where did
you learn?

F: Jiù shì zài jiāli xuéde.
Wǒ mǔqīn hěn huì zuò cài,
kěshì wǒ jiù huì zuò jǐge
cài, yě zuòde bú tài hǎo. I just learned at home.
My mother really knows
how to cook, but I only
know how to cook a few
dishes, and I don't make
those very well.

M: Nǐ tài kèqī. Zhège shì
xiā ba. You're too polite. This
must be shrimp.

F: Duì le. Zhège shì Qīngdòu
Xiārén. Nǐmen hái yào bu
yao diǎn fàn? That's right. This is
Shrimp with Green Peas.
Would you like some
more rice?

M: Bú yào le. Wǒmen yǐjīng chīde
hěn duō le. No. We've already eaten
a lot.

F: Hǎo. Qǐng nǐmen duō chī diǎn
cài. All right. Please have more
of the dishes.

Vocabulary

báobǐng	thin rolled, wheat-flour pancake
chīdélái	<i>Is it all right for you (to eat)?</i>
chúle ... yǐwài cōng	aside from, in addition to scallion
Cōngbào Niúròu cù	Beef with Spring Onions vinegar
dòufu lǚ	fermented bean curd sauce
è	to be hungry
fěnsī	cellophane noodles
gōngnóngbīng	workers, farmers, soldiers
hēibǎn	blackboard
Hóngbīnlóu	name of a restaurant
Hóngshāo Yú	Red-cooked Fish
huājuǎn	flower-rolls
huánghuā yú	yellow fish
Huímán	Moslem
jiànyì	proposal, suggestion
jiāng yóu	soy sauce
juéde	to feel that
kǎo	to roast
Kǎo Yángrou	Mongolian Barbecued Lamb
mǐfàn	rice (cooked)
Mùxū Ròu	Moshi Pork (pork fried with eggs) and served with <u>báobǐng</u>
qīngdòu	green peas
Qīngdòu Xiārén	Shrimp with Green Peas
shí táng	eating hall
Shuān Yángrou	Mongolian (Lamb) Hot Pot
suàn	to calculate, figure out
suàn zhàng	to figure out the check
sùcǎi	vegetable dishes
tángcù	sweet and sour
Tángcù Báicǎi	Sweet and Sour Cabbage

-wèi
wèixi

counter for persons (polite)
seat, place

xiāng
xiāngcài
xiāngyóu
xiǎofèi
xīnxiān

to be fragrant
Chinese parsley
sesame oil
tip, gratuity
to be fresh

yángróu
yǒumíng

lamb
to be famous

zhācài
-zhe

hot pickled cabbage (Szechwan)
marker of DURATION of an
action

zhīma jiàng
zìjǐ
zuǒliào

sesame paste
oneself
condiments, ingredients

Restaurant Module, Unit 4

PART I

1. Wǒ dāsuan zhèige Xīngqīliù wǎnshang liùdiǎn zhōng dīng yìzhuō xī.	I'd like to arrange a (one table) dinner party for this Saturday evening at six o'clock.
2. Wǒ xiǎng zài nǐmen nàlǐ qǐng liǎngzhuō kè.	I'd like to have two tables of guests at your place.
3. Nǐ yào duōshao qiándē biāozhǔn?	What price level would you like?
4. Nǐ kàn duōshao qián yíge rén hēshì ne?	What price per person do you think would be suitable?
5. Wǒmen qǐngde kèrén duōbàn shì Zhōngguó rén.	Most of the guests that we invited are Chinese.
6. Cài shì nǐ zìjǐ diǎn ne háishi ràng wǒmen pèi ne?	Will you choose the dishes yourself or have us select them?
7. Sìge lěngpán, liùdào cài, yíge tāng, yíge tiāncài, zěnmeyàng?	How about four cold dishes, six main courses, one soup, and one dessert?
8. Jiǔ děi língwài suàn.	The liquor is figured separately.
9. Èméi Cāntīng	The Omei Restaurant. (A restaurant in Taipei.)
10. Xiàge Xīngqītiān shì wǒ xiānshengde shēngrì.	Next Sunday is my husband's birthday.
11. Fēngzéyuán.	(The name of a restaurant in Peking.)

NOTES ON PART I

dìng yízhūo xī: 'To arrange a formal dinner', more literally 'to make arrangements for a one table banquet'. The counter for xī, 'a feast or banquet', is -zhuō, 'table'.

duōshao qiǎnde biāozhǔn: 'What price level'. Biāozhǔn literally means 'standard'. Duōshǎo qiǎnde biāozhǔn could also be translated more literally as 'a standard costing how much', where duōshao qiǎn 'how much does it cost?' modifies biāozhǔn, 'standard'. You will also hear duōshao qiǎn biāozhǔnde, with the marker de placed at the end of the phrase. In this case the whole phrase 'what price level' modifies the noun jiǔxī, 'banquet', which has been left out of the sentence because it is understood.

kè: This word for guest is interchangeable with kèren.

duōbàn: 'Most of...'. Duōbàn is a noun and is used in the subject position.

Tāmen duōbàn dōu bú qù. Most of them are not going.

Duōbàn shì niàn Zhōngwén ne. Most of them are studying Chinese.

ràng wǒmen pèi...: 'Have us select...', or more literally 'allow us to select...'. The verb pèi means 'to match'. Dishes are matched to make a formal menu in Chinese.

lěngpán: 'Cold dishes' or appetizers start off the menu in a formal Chinese dinner. Four cold dishes followed by six to eight main courses, a soup and a dessert is one type of menu arrangement used for formal dinners. Four cold dishes, four sautéed dishes and four main dishes, soup and dessert in another type of formal menu.

Cold dishes are usually prepared so as to be pleasing to the eye as well as the palate. Cold cooked meats and vegetables are arranged in colorful designs.

jiǔ: Literally, this means 'liquor'. It is a term referring to any kind of alcoholic beverage from light beers and wine to hard liquor.

Èméi Cāntīng: This is the name of a restaurant offering Szechwan style cuisine. Omei (Èméi) is the name of a mountain range running through Szechwan.

Peking:

A conversation on the telephone.

M: Wèi!

Hello!

F: Wèi! Shì Fēngzéyuán ma?

Hello! Is this the Fengzeyuan?

M: Shì a! Nín nǎr a?

Yes. Who is this?

F: Wǒ xìng Huái Tè.

My name is White.

M: Ou, Huái Tè Nǚshì.

Oh, Ms. White.

F: Wǒ dǎsuan zhèige Xīngqīliù
wǎnshàng liúdiǎn zhōng
dīng yīzhuō xī.

I'd like to arrange a (one
table) dinner party for
this Saturday evening at
six o'clock.

M: Duōshǎowèi ne?

How many people?

F: Shíge rén.

Ten people.

M: Nín yào duōshao qiǎnde
biāozhǔn?

What price level would you
like?

F: Nǐ kàn duōshao qiǎn yíge
rén héshì ne?

What price per person do
you think would be
suitable?

M: Wǒmen yǒu shíèrkuài qiǎn
biāozhǔnde, yǒu shíwǔkuài
qiǎn biāozhǔnde, yě yǒu
èrshíkuài qiǎn biāozhǔnde.
Hái yǒu gèng guǎide.

We have a \$12 standard, a
\$15 standard and a \$20
standard. There are also
more expensive ones.

F: Ou, wǒ xiǎng shíwǔkuài qiǎn
biāozhǔnde jiù xíng le.

Oh, I think the \$15 standard
will be all right.

M: Cài shì nín zìjǐ diǎn ne
háishì ràng wǒmen pèi ne?

Will you choose the dishes
yourself or have us select
them?

F: Wǒ bú tài dǒng. Nǐmen gěi
wo pèi ba.

I don't know too much about
it. You select them for
me.

- M: Eng, hảo ba. Wǒmen gěi nín pèi. ... Yíge dà lěngpán, báodào cài, yíge tāng, yíge tiāncài. Mmn, okay. We'll select for you. One large cold platter, eight main courses, one soup, and one dessert.
- F: Hǎo. Good.
- M: Ōu, nǐmen hē jiǔ ma? Oh, will you be drinking something (alcoholic)?
- F: Hē, kěshì hēde bú tài duō. Yes, but we won't be drinking too much.
- M: Jiǔ děi língwài suàn. The liquor is figured additionally.
- F: Ōu, nà méi wèntí. Oh, that's no problem.
- M: Hǎo. Jiù zhènme bàn ba. Okay. Then let's do it that way.
- F: Hǎo. Xièxie nǐ. Good. Thank you.

NOTES FOLLOWING DIALOGUE I

Nǐ yào duōshao qián biāozhǔnde?: In restaurants in Peking, dinners for a group of people can be arranged on a price per person basis. The restaurants often have several standard priced menus to choose from.

Yíge dà lěngpán: One large cold platter instead of several smaller cold dishes may be used in making up the menu for a dinner. One large cold platter, eight main courses, a soup and a dessert is another type of menu for a dinner.

q

12. Hóngshāo Yúohì	Red-cooked Shark's Fin
13. Xiāngsū Yā	Fragrant Crispy Duck
14. Gānshāo Míngxiā	Dry-cooked Jumbo Shrimp Szechuan Style
15. Fùguì Jī	Beggar's Chicken
16. Tángcù Yú	Sweet and Sour Fish

17. <i>Mìzhī Huǒtuǐ</i>	<i>Ham in Honey Sauce</i>
18. <i>Dōngguā Zhōng</i>	<i>Winter Melon Soup served in the Carved Melon Shell</i>
19. <i>Bābǎo Fàn</i>	<i>Eight Jewel Rice</i>
20. <i>Xīngrén Dòufu</i>	<i>Almond Pudding</i>

NOTES ON VOCABULARY NOS. 12-20

Hóngshāo Yúchì: Shark's Fin is considered a delicacy by the Chinese because it is rare, nutritious and has a smooth, chewy texture when cooked. Some people think that it is best prepared in the red-cooked style.

Xiāngsū Yā: Fragrant Crispy Duck is marinated and steamed with onions, wine, ginger, pepper and anise, then deep fried quickly for a crispy result. This method of preparing duck is an example of southern style cooking.

Fùguì Jī: 'Beggar's Chicken' is a whole chicken wrapped in wet clay, then roasted until very tender. It is said that this method of preparation was first used by beggars. Originally this dish was called Jiǎohuā Jī, literally 'Beggar's Chicken'; but as the dish became popular among the upper class, the name changed to Fùguì Jī, literally 'Riches and Honor Chicken'.

Dōngguā Zhōng: Winter melon, mushrooms, and ham go into this soup. On festive occasions the melon shell is carved with decorations, such as dragons, and used as a bowl for serving the soup. This is a Cantonese specialty.

Xīngrén Dòufu: This is translated here as 'Almond Pudding'. Because Xīngrén Dòufu, with its light consistency, is somewhere between a pudding and a gelatin, 'Almond Gelatin' would also be a fitting translation of the name.

Bābǎo Fàn: 'Eight Jewel Rice'. This is sweet sticky rice (nòmǐ) with preserved fruits. The rice is shaped into a mound and decorated with some of the preserved fruit.

Taipei:

An American woman calls a restaurant in Táiběi.

M: Wèi. Ēméi Cāntīng.

Hello. Omei Restaurant.

F: Wèi. Wǒ shì Bái Tàitai.
Xiàge Xīngqītiān shì wǒ
xiānshēngde shēngrì.
Wǒ xiǎng zài nǐmen nàlǐ
qǐng liǎngzhuō kè.

This is Mrs. White. Next
Sunday is my husband's
birthday. I'd like to
invite two tables of guests
at your place.

M: Hǎo, hǎo.

Good, good.

F: Wǒmen yǒu èrshíge rén.
Wǒ yào dīng liǎngzhuō cài.
Nǐ kàn děi duōshao qián?

There will be twenty of us.
I'd like to reserve two
tables and order some
dishes. How much do you
think it will cost?

M: Zuǐ shǎo děi wǔqiān
kuài yìzhuō. Nǐ shì
Měiguó rén ma?

At least five thousand
dollars a table.
Are you an American?

F: Shì. Wǒ shì Měiguó rén.

Yes, I'm an American.

M: Nǐ qǐngde kèren ne?

And the people you've
invited?

F: Duōbàn shì Zhōngguó rén.

Most of them are Chinese.

M: Hǎo. Wǒ xiǎngyìxiang
zěnmē gěi nǐ pèi cài.
... Èng. Yíge dà lěngpán,
liùdào cài, yíge tāng,
yíge tiáncài, zěnmeyàng?

Okay. Let me think how
I'll choose the dishes for
you. ... Mm. How about
one large cold dish, six
main dishes, one soup,
and one dessert?

F: Èng. Hǎo! Hǎo! Nǐ gěi
wǒ shuōshuō liùdào cài
shì shénme cài.

Mm. Good. Good. Tell me
a bit about what the six
main course are.

M: Nǐmen xǐhuan chí làde, shì
bù shì?

You like to eat hot dishes,
don't you?

F: Duì. Wǒmen xǐhuan chí làde.

That's right. We like to
eat hot dishes.

RST, Unit 4

- M: Hǎo. Wǒ gěi nǐ pèi jǐge là cài. Dìyī, Hóngshāo Yúchì.
F: Hǎo.
M: Dìèr, Xiāngsū Yā.
F: Hǎo.
M: Dīsān, Gānshāo Míngxīā.
F: Hǎo.
M: Dìsì, Fùguì Jī.
F: Hǎo.
M: Zài lái yíge Tángcù Yú gēn yíge Mìzhī Huǒtuǐ zěnmeyàng?
F: Hěn hǎo, hěn hǎo. Tāng shì shénme tāng?
M: Dōngguā Zhōng.
F: Hǎo.
M: Tiāncāi nǐ kàn yào Báisī Píngguo, hǎishí Bābǎo Fàn, hǎishí Xīngrén Dòufu?
F: Wǒ kàn Bābǎo Fàn hǎo yìdiǎn.
M: Hǎo.
- Okay. I'll select some hot dishes for you. First, Red-cooked Shark's Fin.
Good.
Second, Fragrant Crispy Duck.
Good.
Third, Dry-cooked Jumbo Shrimp Szechwan Style.
Good.
Fourth, Beggar's Chicken.
Good.
And how about a Sweet and Sour Fish and a Ham in Honey Sauce, too?
Very good, very good. What is the soup?
Winter Melon Soup served in the carved Melon Shell.
Good.
For dessert do you think you want Spun Taffy Apples, or Eight Jewel Rice, or Almond Pudding?
I think the Eight Jewel Rice would be better.
Fine.

PART II

- | | |
|--|--|
| 21. Mǎdīng Nǚshì, jīntiān
shì gěi nǐ <u>sòngxíng</u> . | Ms. Martin, today we bid you
farewell. |
| 22. Nǐ shì <u>zhǔkè</u> . | You are the guest of honor. |
| 23. <u>Dàjiā</u> dōu qǐng zuò. | Everyone, please sit down. |
| 24. Bié jǐn gěi wǒ <u>jiǎn cài</u> . | Don't just be selecting out
food for me. |
| 25. Qǐng dàjiā dōu <u>gān yībēi</u> . | Let's all drink a glass. |
| 26. <u>Zhù tā shēntǐ jiànkāng</u> ,
gōngzuò <u>shùnlǐ</u> . | Let's all wish her good
health and work that goes
well. |
| 27. Hái yào zhù tā <u>yí lù píngān</u> ! | And we also want to wish her
a good journey! |
| 28. Wǒ bú huì hē jiǔ. Dàjiā
dōu <u>suíyì</u> ba. | I'm not much of a drinker.
Please everyone, drink as
you like. |
| 29. <i>Zuǐ Jī</i> | <i>Drunken Chicken</i> |

NOTES ON PART II

zhǔkè: At a Chinese banquet the guest of honor sits farthest away from the door, the inner-most place in the room. The host sits nearest the door, on the serving side of the table.

Bié jǐn gěi wǒ jiǎn cài: This expression is often used at dinner parties. It is good hospitality for the host or hostess to serve the guests individually from time to time, picking out tender morsels for them. Fellow guests may also do this for the guest of honor.

gān yībēi: 'Drink a glass', literally 'dry a glass' (meaning 'to make the glass dry by emptying it'). Since wine cups are small, the usual toast is Gān bēi!, 'Bottoms up!' For people who don't like to drink too much, the phrase Suíyì, 'As you like', will serve as a reply indicating that the whole cup need not be emptied. See the note on suíyì below.

Zuì Jī: 'Drunken Chicken'. The name of this dish comes from the way in which it is prepared. The verb zuì 'to get drunk', refers to the fact that the chicken is marinated in wine at least over-night. This dish originates with the Shanghai school of cooking. It is served cold.

Wǒ bú huì hē jiǔ. Dàjiā dōu suīyì ba.: Chinese drinking etiquette requires that if someone doesn't want to participate in the full range of drinking activities, he should so indicate early on.

Peking:

M: Hèi! Nǐmen dōu lái le. Qǐng zuò, qǐng zuò. ... Mǎdīng Nǚshì, jīntian shì gěi nǐ sòngxíng. Nǐ shì zhǔkè. Qǐng nǐ zuò zài zhèr.	Hey! You've all come. Please sit down, please sit down. Ms. Martin, today we bid you farewell. You are the guest of honor. Please sit here.
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Fl: Hǎo. Xièxie, xièxie.	Okay, thank you, thank you.
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M: Dàjiā dōu qǐng zuò.	Everyone please sit down.
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(After everyone has sat down and chatted for awhile, the cold dishes and wine are served.)

M: Mǎdīng Nǚshì, nǐ chī diǎr zhèige lěngpán.	Ms. Martin, have some of this cold dish.
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Fl: Hǎo, wǒ zìjǐ lái. ... Èng, zhèige Zuì Jī zuòde zhēn hǎo.	Fine, I'll serve myself. ... Mmm, this Drunken Chicken is made really well.
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M: Yàoshi xǐhuan chī jiù duō chī yīdiǎr.	If you like it then have a little more.
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(Here he serves or points to the dish with his chopsticks.)

Fl: Hǎo.	All right.
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(Ms. Martin turns to Section Chief Wang who is sitting next to her and has just given her a little bit of one of the dishes.)

Fl: Wáng Kēzhǎng! Nǐ yě chī a! Bié jǐn gěi wǒ jiān cài.	Section Chief Wang. You eat too! Don't just be selecting out food for me.
--	--

F2: Hǎo. Wǒ chī, wǒ chī.

Okay, I'm eating

M: Jīntiān wǒmen gěi Mǎdīng
Nǚshì sòngxíng. Qǐng
dàjiā dōu gān yībēi!
Zhù tā shēntǐ jiànkāng,
gōngzuò shùnlì.

Today we bid Ms. Martin
farewell. Let's all
drink a glass. Let's all
wish her good health and
work that goes well.

F2: Hái yào zhù tā yílù
píngān!

And we also want to wish her
a good journey!

F1: Xièxie Lǐ Chùzhǎng.
Xièxie Wáng Kēzhǎng.
Xièxie dàjiā. Wǒ bú
huì hē jiǔ. Dàjiā
suíyì ba.

Thank you Division Chief
Li. Thank you Section
Chief Wang. Thank you
everyone. I'm not much
of a drinker. Everyone
drink as you like.

(The hot dishes are now being served.)

M: Dàjiā màn mā chī. Duō chī
yìdiǎr.

Everyone take your time.
Have a little more.

NOTES FOLLOWING PART II DIALOGUE

Most of the entertaining at a Chinese dinner party takes place at the dinner table, although there is some tea drinking and chatting both before and after the meal in other rooms. The dinner is served at a leisurely pace so that each dish may be savored and talked about. A good dish is appreciated for its appearance as much as its taste, texture and aroma. As each dish is eaten, toasts will be made. The host will start off by toasting the guest of honor and then other guests as a group. As the evening progresses he will toast each guest in turn and each guest will probably propose a toast of his own in honor of the host. A strongly flavored liquor (gāoliang jiǔ), a milder rice wine (huáng jiǔ), or beer may be served. Guests usually drink only when toasting. If you'd like to take a drink of something you either propose a toast or catch someone's eye and silently toast each other.

màn mā chī In sentences expressing commands or requests, an adjectival verb describing manner precedes the main verb.

Kuài yìdiǎr kāi!

Drive a little faster!

Kuài lái!

Come here quickly!

RST, Unit 4

In the sentence, mǎnmǎr chí, the adjectival verb coming before the main verb, mǎn, is reduplicated with the second syllable changing to a high tone. This also happens in a few other instances.

Kuǎikuǎrde chí!

Quickly eat!

Hǎohǎrde zuǒ!

Do it well!

PART III

30. Xiànzài ràng wǒmen dàjiā jǐng ta yìbēi.	Now let's all toast her.
31. Zhèige Kǎo Yā nǐ yě chángchang.	You must also taste the Peking Duck
32. Wǒ xiān ná yíge bǎobǐng. Bā yā ròu fāngzai zhōngjiān. Zài bǎ cōng gēn jiāng fāng- zai yā ròu shàngtōu. Ránhòu juǎnqilai jiù kěyǐ chī le.	I first take a pancake. (He is separating one pancake.) Take the duck meat and put it in the middle. Then take the scallion and the paste and put it on top. After that, roll it up, and then you can eat it.
33. Xūn Jī	Smoked Chicken
34. Zhá Xiāqiú	Deep Fried Shrimp Balls

NOTES ON PART III

jǐng: This is the verb 'to offer (something) respectfully'. It is used here ceremonially in the phrase 'offer her a glass' meaning 'to toast her'.

juǎnqilai: This compound verb is made of juǎn, 'to roll', qǐ, 'to rise, go or come up', and lái 'to come'. Both Peking Duck and Mùxū Ròu are eaten rolled up in pancakes.

Xūn Jī: For this dish, chicken is smoked in a vapor from burning tea leaves. This example of Peking cuisine is served as a cold dish or a hot dish.

Zhá Xiāqiú: Zhá is the verb 'to deep fry'. This is a Shanghai dish of shredded shrimp shaped into balls and then deep fried.

jiāng: 'Paste'. The paste which is eaten with Peking Duck is tiánmiànjiāng, 'sweet bean paste'.

Taipei:

M: Jīntiān wǒmen dàjiā zài
zhèlǐ chī fàn shì huānyíng
Wèi Xiǎojié cóng Měiguó dào
Táiběi lái gōngzuò. Xīwàng
tā zài wǒmen gōngsī gōngzuò
shùnlì. ... Xiànzài ràng
wǒmen dàjiā jīng tā yībēi!

F: Xièxie, xièxie.

(The hot dishes are being served.)

M: Wèi Xiǎojié, zhè shì
Kǎo Yā. Nǐ zài Měiguó
chīguo méiyǒu?

F: Méiyǒu. Wǒ zài Měiguó
chīguo jìcǐ Zhōngguó fàn,
kěshì méi chīguo Kǎo Yā.

M: Hǎo. Wǒ gào su nǐ zěnmē chī.
Wǒ xiān ná yíge bǎobǐng. Bǎ
yā ròu fàngzài zhōngjiān.
Zài bǎ cōng gēn jiàng fàngzài
yā ròu shàngtóu. Ránhòu
juǎnqilai jiù kěyǐ chī le.

F: Hǎo. Wǒ zhīdao le.

(Miss Williams tries it.)

F: Èng. Zhège Kǎo Yā zhēn
hǎochī.

M: Zhège Xūn Jī gēn Zhá Xiǎoqiú
nǐ yě chángchang.

F: Hǎo. Hǎo. Wǒ zìjǐ lái.

Today we are all here at
this banquet to welcome
Miss Williams who has come
from America to work in
Taipei. We hope that her
work at our company goes
smoothly. ... Now let's
all toast her!

Thank you! Thank you!

Miss Williams, this is
Peking Duck. Have you ever
eaten this in America?

No. I've eaten Chinese food
several times in America,
but I've never eaten Peking
Roast Duck.

Okay, I'll tell you how it is
eaten. I first take a
bǎobǐng and put the duck
meat in the middle. Then
take a scallion and some
paste and put it on top of
the duck meat. After that,
roll it up, then you can
eat it.

Good, now I've got it.

Mmm. This Peking Duck is
really tasty.

You should try the Smoked
Chicken and the Deep Fried
Shrimp Balls, too.

Good. I'll serve myself.

(After they finish eating.)

M: Wèi Xiǎojié, nǐ chībǎo le ma?

Miss Williams, have you
eaten your fill?

F: Chībǎo le.

Yes.

M: Jīntiān wǎnshàngde cài
nǐ zuì xǐhuan nǎge a?

Which of tonight's dishes
do you like the most?

F: Měige cài dōu hǎochī.
Kěshì wǒ zuì xǐhuan
Kǎo Yā.

All the dishes are tasty.
But I like the Peking
Roast Duck best.

M: Ōu, nà hǎo. Xià yíci wǒmen
kéyǐ zài lái zhèlǐ chī
Kǎo Yā.

Oh, that's good. We'll
have to come here again
to eat Peking Roast Duck
sometime.

F: Hěn hǎo. Hěn hǎo. Xièxie,
xièxie

Good. Thank you.

NOTES AFTER DIALOGUE FOR PART III

Wǒ zìjǐ lái: This is a polite way for a guest to respond
when the host has been serving him specially.

Xià yíci wǒmen kéyǐ zài lái zhèlǐ chī Kǎo Yā.: The use of
the phrase xià yíci makes it sound as if they are making definite
plans about the next time they come to eat here, when in fact they are
just talking generally about some future time. In English, we use
'sometime' rather than 'next time', as in 'We'll have to get
together again sometime.'

Vocabulary

Bābǎo Fàn biāozhǔn	<i>Eight Jewel Rice</i> level or standard
cháng	to taste, to savor
dàjiā -dào	everybody (counter for a course of a meal)
dīng yìzhuō xí	reserve a table for a dinner party
Dōngguā Zhōng	<i>Winter Melon Soup served in the Carved Melon Shell</i>
duōbān	most of, the greater part of
Èméi Cāntīng	<i>The Omei Restaurant (a restaurant in Taipei)</i>
Fēngshēyuán	<i>(The name of a restaurant in Peking)</i>
Fùguī Jī	<i>Beggar's Chicken</i>
Gānshāo Míngxiā	<i>Dry-cooked Jumbo Shrimp, Szechuan Style</i>
gān yībēi	to drink a glass (lit. to make a glass dry)
gōngzuò shùnlì	the work that goes well
héshì Hóngshāo Yúohǔ	to be suitable, to be fitting <i>Red-cooked Shark's Fin</i>
jiān	to select, pick out
jiànkāng	to be healthy
jiāng	paste, bean paste
jīn	(continually), only, just
jīng	to offer someone something
jiǔ	liquor, wine
juǎnqilai	to roll up
Kǎo Yā	<i>Peking Duck</i>
kè (kèren)	guest(s)
lěngpán	cold dish
lǐngwài	in addition to, additionally

míngxiā
Mìzhī Huǒtuǒ

pèi

pèi cài

ràng

shēngrì
shēntǐ jiànkāng
shùnlǐ
sòngxíng
suíyì

Tángcù Yú
tiáncài

Xiāngsū Yā
Xīngrén Dòufu
Xūn Jī

yā
yí lù píngān

yú
yúchì

zhù
zhǔkè
Zhā Xiāqiú
shōngjiān
Zuǐ Jī

shrimp
Ham in Honey Sauce

to find something to match,
to match things
to select dishes for a formal
menu

to allow, to have someone do
something

birthday
good health
to go well, without difficulty
to see a person off
according to one's wishes

Sweet and Sour Fish
dessert

Fragrant Crispy Duck
Almond Pudding
Smoked Chicken

duck
have a nice trip; bon voyage
(lit. a safe journey)
fish
shark's fin

to wish (someone something)
guest of honor
Deep Fried Shrimp Balls
middle
Drunken Chicken

FOODS

		<u>Unit</u>
	<u>Ròu</u> (Meat)	
huǒtuǐ	ham	1
niúròu	beef	1
páigu	spare ribs	-
yáng ròu	lamb	3
zhūròu	pork	-
	<u>Jī, Yāzi</u> (Chicken, Duck)	
jī	chicken	2
yā, yāzi	duck	4
	<u>Yú Xiā</u> (Fish and Shrimp)	
bàoyú	abalone	-
dàxiā	prawn	-
huánghuā yú	yellow fish	3
lóngxiā	lobster	-
pángxié	crab	-
xiārén	shrimp	2
yóuyú	squid	-
yúchì	shark's fin	4
	<u>Shuǐguo</u> (Fruit)	
fènglí	pineapple (Taiwan)	-
buōluó	pineapple (Mainland)	-
júzi	tangerine (Taiwan)	-
júzi	orange (Mainland)	-
lǐzhī	lichee	-
lǐzi	plum	-
liúdīng	orange (Taiwan)	-
mángguo	mango	-
píngguo	apple	-
pútáo	grape	-
xiāngjiāo	banana	-
xigua	watermelon	-

Qīngcǎi (Vegetables)

bái luóbo	white radish	-
báicǎi	cabbage	2
bōcǎi	spinach	-
cōng	scallion, green onion	3
dōnggū	dried black mushroom	-
dōnggua	winter melon	-
dōngsūn	bamboo shoot	-
dòuyá	bean sprouts	2
fānqié	tomato	-
húluóbo	carrot	-
huángguā	cucumber	-
là jiāo	red (hot) pepper	-
mǔěr	wood ear, tree fungus	-
qiézi	eggplant	2
qīngdòu	green peas	-
qīngjiāo	green pepper	-
qíncǎi	celery	-
xiāngcǎi	Chinese parsley	3
xīhóngshì	tomato	2
xuědòu	snow pea pods	2
yāngcōng	onion	-
yānggū	button mushroom	-

Zuǒliào (Spices)

gāilǐ	curry	-
huājiāo	fragrant (Szechwan) pepper	-
hújiāo	black pepper	-
jiāng	ginger	-
jiěmo	mustard	-
suàn	garlic	-
yán	salt	-
zhīma	sesame seed	-

Yóu (Oil)

hǎo yóu	oyster sauce	-
hóng yóu	red (hot) pepper oil	-
huāshēng yóu	peanut oil	-
jiāng yóu	soy sauce	-
là yóu	red (hot) pepper oil	-
mǎ yóu	sesame oil (Taiwan)	-
xiāng yóu	sesame oil (Mainland)	-

Jiāng (Sauces, Pastes)

douban jiāng	bean paste	-
tiānmiàn jiāng	sweet bean paste	-
zhīma jiāng	sesame paste	-

Jiǔ (Liquor)

gāoliáng jiǔ	gāoliáng win (sorghum)	-
huáng jiǔ	yellow wine	-
píjiǔ	beer	-
pútáo jiǔ	grape wine	-
Shāoxīng jiǔ	(a yellow wine made in Shaoxing)	-

Zá Xiāng (Miscellaneous)

báobǐng	thin rolled, wheat-flour pancake	3
chá	tea	-
cù	vinegar	3
dòufu	bean curd	2
dòufu lǚ	fermented bean curd	3
dòujiāng	soybean milk, soy milk	1
fěnsī	cellophane noodles, bean thread	
	noodles	3
jīdàn	chicken egg	1
kāfēi	coffee	1
miàn	wheat-flour noodles	1
miànbāo	bread	1
miànfěn	flour	-
mǐfěn	rice flour, or rice flour noodles	-
pídàn (Táiwān)	preserved egg	-
sōnghuā dān (Mainland)	preserved egg	-
zhācǎi	hot pickled cabbage (Szechwan)	3